

SAMPLE ONLY



St Valentin Early Diner Menu

(2 Courses £40 & canapes)

To start dining anytime from 2pm to 3pm last orders

Les Entrées

Beignet D'Haddock

Our most popular starter, strips of natural smoked haddock deep fried in a light batter, dressed with a duo of sweet stem ginger, red & green chilli dressings

Soupe Calineuse

Home-made cream of cauliflower soup flavoured with truffle, garnished with a cheddar mousse

Cochonnerie Fantaisie

Crispy pork belly, braised pork cheek & breaded pork bon bon, presented on crushed potatoes, flavoured with black pudding & spinach, dressed with a roasted garlic jus

Tarte Au Figue & Chevre

Home-made caramelised white onion tart topped with melted goats cheese & roasted fresh figs, set on a fig puree & dressed salad leaves

Mon Petit Canard Cupide

Deep fried spring rolls filled with shredded duck leg confit, beans sprouts & spring onions bound in a hoisin sauce, served with a celeriac remoulade & drizzled with a sesame seed, soy, orange juice & coriander dressing

Risotto A La Folle De Fruits De Mer (£2.95 extra)

Pan fried King Scallops, King prawns & baby squid, set on a light creamy langoustine bisque risotto & topped with a fresh crab bonbon

Les Cuisses Préliminaires

Frogs legs pan fried to golden, presented on a caramelised white onion compote & a fricassee of wild mushrooms, drizzled with a smooth garlic cream

Ma Petit Caille Adorée

Pan fried quail breast, roasted quail leg confit & a fruit stuffing, presented on a fricassee of sprout & pancetta, served with game chips, drizzled with a Southern comfort jus

Le Couple Ideal

Beautiful Scottish mussels, King prawns & King scallops bound in a creamy Mornay sauce flavoured with leeks, fresh dill & apple, topped with breadcrumbs & oven baked until gratinated

Les Plats

Cabillaud "Coup De Foudre"

Pan fried English cod supreme presented on buttered mashed potatoes & a julienne of seasonal vegetables, served with a creamy cep mushroom & white wine sauce

L' Entrecôte Aux Poivres

8oz sirloin steak cooked to your preference, accompanied by roasted root vegetables, our home cut chips & our beautiful creamy peppercorn sauce

Le Poisson Des Amoureux

Pan fried fillet of seabass presented on a fish cake with a fricassee of diced vegetables, dressed with an orange & rosemary beurre blanc

Duo De Chevreuil

Medallion of venison cook to medium & a suet pudding filled with braised venison shoulder flavoured with Port, pear & balsamic, accompanied by red cabbage, dauphinois potatoes & stem broccoli, served with a Port & pear sauce

Filet "Adam et Eve" (£5 extra)

Fillet beef filled with cream cheese, cracked pepper, roasted garlic & chives, wrapped in pancetta & roasted to medium, served on a deep fried potato roulade with roasted seasonal vegetables, finished with robust Port jus

Saumon "Brigitte Bardot"

Fillet of salmon pan fried, presented on a bed of risotto flavoured green vegetables, leeks & a sun-dried tomato compote, dressed with a creamy fresh basil sauce

Suprême De Poulet Toi Et Moi

Pan fried chicken supreme served on a fine diced ratatouille with new potato wedges, finished with a creamy saffron sauce & garnished with marinated King prawns

Canard De La St Valentin

Gressingham duck breast roasted to pink, set on a parsnip purée, served with green beans, potato & celeriac Dauphinois potatoes, dressed with a passion fruit & grain mustard sauce

Duo D'Agneau Des Amoureux

Lamb Fillet roasted to medium & pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, served with baby glazed root vegetables & Pomme croquettes flavoured with spring onions & parmesan, dressed with a garlic & tomato lamb jus